



MAIN COURSE CALIFORNIA

DINNER MENU

Available Plated, Family Style or Buffet. Entrees include 2 sides. \$3.50 for additional sides.



Entrees

- Chicken Saltimbocca** \$19.95
Seared airline chicken breast with a sage, prosciutto and white wine cream sauce.
- Lemon Herb Chicken Quarters** \$16.95
Breast wing and thigh leg sections marinated for 48 hours in Meyer lemon and fresh herbs and roasted golden brown.
- Apricot BBQ Chicken Breast** \$18.95
Oven roasted airline chicken breast finished with a tangy Turkish apricot BBQ sauce glaze.
- Petite Bistro Filet Mignon** \$26.95
Center cut 7oz. Choice beef tenderloin seasoned and grilled medium rare and finished with choice of Béarnaise, Bordelaise, or Brandy Peppercorn sauce.
- Lobster Truffle Mac & Cheese Souffle** \$25.95
Lobster meat, shaved black truffles and Boursin cheese sauce rolled with elbow macaroni and whipped egg whites.
- Stuffed Portabella.** \$16.95
with Cous Cous, Spinach, Beets & Heirloom Tomatoes
- Spice Rubbed Tri Tip** \$18.95
Choice tri tip dry rubbed in our house blended coffee rub and grilled medium rare then sliced.
- Roast Bell Pepper** \$15.95
with Quinoa, Kale and Butternut Squash
- Spiced Salmon with Apple Fennel Slaw** \$19.95
A Main Course California staple of fresh salmon lightly seasoned in our house coffee rub, roasted and finished with a green apple and shaved fennel slaw with horseradish.
- Roast Pork Tenderloin** \$19.95
Whole tenderloins seared and roasted then finished with a pomegranate molasses & Balsamic glaze.

Shrimp & Scallop Scampi \$25.95

Delicious shrimp and diver scallops sautéed in California olive oil, garlic, shallots, capers, lemon, flat leaf parsley with a touch of Dijon mustard and white wine.

Braised Beef Short Rib. \$21.95

Boneless, Choice beef short rib braised for 18 hours in a Port wine and Bing cherry demi-glace.



Salad Options

California Caesar \$6.95

with Parmesan, Tomato, Avocado, Basil & Croutons (Creamy or Vinaigrette Caesar Dressing)

Baby Green Salad \$6.95

with Candied Pecans, Craisins, Grape Tomatoes, Boursin Cheese (Strawberry Balsamic Vinaigrette)

805 Salad \$6.95

with Garbanzo Beans, Diced Cucumber, Shaved Red Onion, Avocado, Roasted Corn (House made Cilantro Buttermilk Ranch or Tequila Lime Vinaigrette)

Iceberg Wedge Salad \$6.95

with Bacon, Tomato, Spring Onions (Gorgonzola Blue Cheese Dressing)



Sides

Creamy Potatoes Au Gratin, Angel Hair Pasta Pomodoro, Tuscan White Beans, Roasted Vegetables, Roasted Garlic Mashers, 3 Cheese Mac & Cheese, Herbed Wild Rice Pilaf, Twice Baked Potato, Charred Broccolini, Seasonal Roasted Vegetables, Hericot Vertes Almandine, Grilled Baby Carrots